

## Blueberry Lemon Cookie Bars with White Chocolate Drizzle: A Bright, Buttery Dessert

Luscious Blueberry Lemon Cookie Bars with White Chocolate Drizzle



**OVEN**  
**350°F**

**TIME**  
**25 to 30 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 1 cup butter, softened
- 1 cup sugar
- 2 cups flour
- 1 cup blueberries
- 1 lemon, zested and juiced
- 1 egg
- 1 teaspoon baking powder
- 1 cup white chocolate chips

### DIRECTIONS

- 1. Preheat the Oven:** Preheat your oven to 350°F (175°C). Grease a baking pan well so the bars release easily after baking.
- 2. Cream the Butter and Sugar:** In a large mixing bowl, cream together the softened butter and sugar until the mixture is light and fluffy.
- 3. Add the Wet Ingredients:** Beat in the egg, then mix in the lemon zest and lemon juice until everything is well combined.
- 4. Mix the Dry Ingredients:** In a separate bowl, whisk together the flour and baking powder. Gradually add the dry mixture to the wet ingredients, stirring until a soft dough forms.
- 5. Fold in the Blueberries:** Gently fold in the blueberries so they are evenly distributed without getting crushed too much.
- 6. Spread in the Pan:** Spread the batter evenly into the prepared baking pan, smoothing the top with a spatula.
- 7. Bake:** Bake for 25 to 30 minutes, or until the bars are set and lightly golden around the edges.
- 8. Cool and Drizzle:** Let the bars cool completely in the pan. Melt the white chocolate chips and drizzle the melted chocolate over the top.
- 9. Slice and Serve:** Once the drizzle is set, cut the bars into squares and serve.

### SWAPS & NOTES

Fresh blueberries work beautifully here, but frozen blueberries can also be used if that is what you have.

If using frozen berries, fold them in gently while still frozen to help prevent too much color bleeding into the batter.

Be sure to use both the zest and juice from the lemon, since each brings something different.

The zest adds concentrated citrus aroma, while the juice brightens the flavor throughout the bars.

## TIPS FOR SUCCESS

Do not overmix the dough once the flour is added.

Mixing just until combined helps keep the bars soft and tender.

When folding in the blueberries, use a gentle hand so they stay as intact as possible and do not streak the batter too much.

If you try to drizzle the white chocolate while the bars are still warm, it can melt right into the top instead of sitting nicely on the surface.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

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